Attorney Docket No.: 3968.031

IN THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Carrent Claims

- (cancelled)
- A process Process for producing encapsulated flavoring preparations and/or perfume preparations, produced by fluidized-bed spray agglomeration, in which a flavoring preparation and/or perfume preparation is sprayed into a fluidized bed having granulation nuclei, wherein the mean residence time of the flavoring preparation and/or perfume preparation sprayed in is less than 20 minutes in the fluidized bed and wherein in that the granulation nuclei are produced internally in the fluidized bed (currently amended)
- (cancelled)

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- (cancelled) 4
- (previously presented) A process according to claim 2, wherein the fluidized bed has a bed height of less than 10 cm. Ś
- (previously presented) A process according to claim 2, wherein granules of the desired particle size are separated by a sifter from the fluidized bed. 6
- (previously presented) A process according to claim 2, wherein the granules, after their production, are provided with an external coat by spraying on a liquid coating material. ۲.
- (previously presented) A process according to claim 2, wherein the flavorings and/or

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perfumes are used in the form of an enrulsion produced by mixing the flavorings and/or perfumes with water and a polymeric carrier.

- (currently amended) A process according to claim 2, wherein the polymeric carriers used are hydrolysed starches, modified starches or hydrocolloids.
- 10. (previously presented) A process according to claim 2, wherein the flavouring emulsion and/or perfume emulsion comprises as additives food dyes or cosmetics dyes, sweeteners, anticoxidants, edible acids, flavour-enhancing substances, vitamins, minerals and/or juice concentrates.

11-20. (cancelled)

21. (previously presented) A continuous process for encapsulating a flavoring and/or perfume preparation, said process comprising.

continuously spraying a spraying a spray solution comprising (a) water, (b) an emulaified flavoring and/or perfume preparation having ingredients having different evaporation rates, (c) optionally a solvent other than water and (d) a certier into a stream of fluidizing gas,

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continuously evaporating solvent to form gramules comprising encapsulated flavoring and/or perfume in a fluidized bed, and

continuously classifying granules and separating granules from said fluidized bed as they reach a desired size.

wherein the average residency time of said flavoring and/or perfune preparation in said fluidized bed is 20 minutes or less, and

wherein said flavoring and/or perfume ingredients having different evaporation rates are present in substantially the same proportions in the granules as in the spray solution.

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(previously presented) A process as in claim 21, wherein said residency time is from 2 to

15 minutes.

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23. (previously presented) A process as in claim 21, wherein said residency time is from 5 to

10 minutes.

24. (previously presented) A process as in claim 21, wherein said granules are formed by agglomeration.

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